



COMFORTS
—
FAMILY KITCHEN

EASTER & PASSOVER MENU



To place your orders for Easter or Passover, please fill out the order form and return it by 3:00pm, Monday, April 14th.

We book up quickly and can reach our capacity even earlier, so be sure to place your orders soon! All orders must be picked up by 2:00pm on Saturday, April 19th.

Happy Spring!

www.comfortscafe.com



FOR BRUNCH



- Hot Cross Bun** \$4.25
Soft, sweet roll w/ golden raisins, orange zest, cream cheese frosting
- Housemade Loaf Cake** \$38 (serves 8-10)
Choose from: Blueberry-Lemon Cream Cheese, Banana, Banana-Chocolate Chip or Sunrise Bread (zucchini, sweet potato & walnuts)
- Lemon-Poppyseed Bundt Cake** \$45 (serves 8-10)
Classic, moist buttermilk bundt cake w/ lemon & poppyseed
- Asparagus, Leek & Goat Cheese Tart** \$47 (serves 6-8)
Egg custard, flaky herb crust (add Smoked Salmon, \$18)
- Quiche Lorraine** \$42 (serves 6-8)
Hobbs' baked ham, Jarlsberg, caramelized onions, flaky crust



STARTERS



- Linda's Potato Latkes** \$4.75
Served w/ housemade apple sauce & sour cream (add Smoked Salmon, \$3)
- Spring Vegetable Crudité Platter** \$150 (serves 10-15)
Seasonal & heirloom spring vegetables, green goddess dipping sauce *gf
- Artisan Cheese Platter** \$150 (serves 10-15)
Assorted artisan cheeses, mixed nuts, quince paste, fruit, toast points
- Roasted Cauliflower & Watercress Soup** \$16.95 quart
Fresh herbs, vegetable stock, touch of cream *gf
- Classic Matzo Ball Soup** \$16.95 quart
Roast chicken, carrots, parsnips, onions, celery, herbs, chicken stock
- Spring Pea & Burrata Salad** \$15.50 lb
Sugar snap & English peas, radishes, pea shoots, lemon vinaigrette *gf
- Heirloom Beet & Goat Cheese Salad** \$14.50 lb
Skyhill Farms chèvre, candied hazelnuts, apple cider vinaigrette *gf
- Heirloom Carrot & Beet Salad** \$14.50 lb
Roasted rainbow carrots, heirloom roasted beets, walnuts, Valbreso feta, red wine reduction *gf



ÉNTREES



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| Hobbs' Boneless Baked Ham | \$25 lb |
| Brown sugar & dijon glaze, served sliced or whole *gf | |
| Slow-Roasted Boneless Leg of Lamb | \$35 lb |
| Marinated in garlic, rosemary, thyme, dijon, white wine, served w/ au jus, served sliced or whole *gf | |
| Slow-Roasted Beef Brisket | \$25 lb |
| Aromatic vegetables, herbs, spices, red wine, roasted vegetable pan gravy, served sliced *gf | |
| Brie Stuffed Chicken Breast w/ Apricot Glaze | \$17.50 lb |
| Whole-grain mustard, apricot & balsamic glaze, pan jus *gf | |
| Herb-Crusted Filet of Salmon | \$38 lb |
| Lemon zest, garlic, parsley, served w/ yogurt-dill sauce *gf | |
| Spring Vegetable "Farrotto" | \$17.50 lb |
| Farro cooked "risotto-style", English peas, asparagus, spring onions, mascarpone, parmesan, vegetable stock, white wine, garlic | |

SIDES



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| Marinated & Grilled Artichokes | \$15 lb |
| Balsamic marinade, served w/ garlic aioli *gf, vegan | |
| Haricot Verts w/ Caramelized Shallots | \$15.50 lb |
| Pan-seared green beans, toasted hazelnuts, garlic, chervil *gf, vegan | |
| Roasted Asparagus w/ Roasted Cherry Tomatoes | \$16.50 lb |
| Sweet 100s, shaved parmigiano reggiano, balsamic reduction *gf | |
| Honey-Roasted Rainbow Carrots | \$15 lb |
| Heirloom carrots, toasted pistachio, crumbled feta, garlic *gf | |
| Potato-Leek Gratin | \$35 Family Meal (serves 3-4); \$70 Half Pan (serves 9-12) |
| Gruyère, parmesan, herbs, garlic, cream, breadcrumb topping | |
| "Smashed" Yukon Gold Potatoes | \$11.50 lb |
| Whole-roasted, tossed w/ garlic, lemon zest, parsley *gf, vegan | |
| Roasted Garlic Mashed Potatoes | \$10.50 lb |
| Whole-roasted, tossed w/ garlic, lemon zest, parsley *gf, vegan | |



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| Jasmine & Wild Rice Pilaf | \$14 lb |
| Wild mushrooms, leeks, carrots, onions, herbs, parmesan, chicken stock *gf | |

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| Apple & Walnut Haroset | \$7.50 half pint |
| Prunes, dates, golden raisins, simmered w/ orange juice, red wine, cinnamon, brown sugar *gf | |

DESSERT



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| Individual Filled Easter Egg Cake | \$7.25 |
| Lemon, w/ lemon curd filling, cream cheese frosting | |
| Carrot, w/ orange mousse filling, cream cheese frosting (no nuts) | |
| Old-Fashioned Chocolate, w/ chocolate mousse filling, chocolate ganache | |
| Comforts' Layer Cake | \$65 (serves 10-12) |
| "Almost Famous" Coconut, w/ cream cheese frosting | |
| Classic Carrot, w/ cream cheese frosting (no nuts) | |
| Lemon Curd, w/ lemon curd, lemon mascarpone mousse | |
| Old-Fashioned Chocolate, w/ old-fashioned chocolate frosting | |
| Lemon Curd Tart | \$45 (serves 8-10) |
| Comforts' Cheesecake | \$65 (serves 12-15) |
| Topped w/ chocolate, lemon curd or fresh berries | |
| Easter Sugar Cookie | |
| Peeps, colorful sprinkles | \$3.50 |
| Egg-Shaped, dipped in white chocolate w/ sprinkles | \$3.95 |
| Rabbits, dipped in white chocolate w/ marshmallow tails | \$3.95 |
| Coconut Macaroon "Bird's Nest" | \$3.95 |
| Toasted coconut macaroon filled w/ chocolate & pectin jelly beans | |
| Egg-Shaped Rice Krispy Treat | \$3.95 |
| Dipped in white chocolate w/ festive sprinkles *gf | |
| Passover "Haystack" Macaroons | \$3.25 |
| Flourless, w/ toasted pecans, semi-sweet chocolate chips *gf | |



***Please note: We highly recommend placing your order as soon as possible, as we may reach our capacity before the cut-off time!**
To place your order, fill out the order form and send to catering@comfortscape.com, or return in person.

THANK YOU AND WE WISH YOU A VERY HAPPY SPRING HOLIDAY!